



**SEETHALAKSHMI RAMASWAMI COLLEGE**  
**(AUTONOMOUS)**  
**AFFILIATED TO BHARATHIDASAN UNIVERSITY**  
**TIRUCHIRAPPALLI**  
*Accredited with A+ by NAAC (4<sup>th</sup> Cycle)*



## **SYLLABUS**

**CBCS-OBE–LOCF Based Curriculum Structure**

**DEPARTMENT OF NUTRITION AND DIETETICS**

**UG PROGRAMME**

**(2024 onwards)**

## Guidelines for UG Curriculum Revision 2024-2025

The OBE-CBCS-LOCF based Curriculum pattern for the Undergraduate programme to be implemented from 2024 onwards, is based on there commendations of the apex bodies namely **TANSCH**E, UGC, **Bharathidasan University (Parent University)** and **NAAC**.

- As per the norms of UGC and Bharathidasan University, the sum total credits for UG programme is **140** including the domain specific **Group Project (3 credits)** which is to be completed by the students to orient them towards research activities.
- Apart from 140 credits, **12 extra credit courses** have been introduced with the **total credits of 20**, in order to promote diversified skills among students.
- A 30 hour **Course** entitled “**Communicative and Functional English**” has been introduced as a **mandatory** course, to enhance Communicative English.
- Three **Courses** on the titles “**Office Automation, Web Designing and Internet Concepts**” with 30 hours for each course have been introduced as **mandatory** courses for honing the technical skills.
- Students are given the provision of completing one **Online Course** as an **optional** course (**MOOC/SWAYAM/NPTEL**) for strengthening the domain specific knowledge.
- One **Community outreach activity** may be carried out as an **optional** course by students who are interested to earn extra credit to showcase their commitment towards society and to fulfil the social responsibility of the institution.
- A 30 hour **Certificate Course** on “**Indian Knowledge System**” has been introduced as a **mandatory** course to familiarize India’s knowledge contribution to the major disciplines.
- A discipline specific **Value Added Course** has been introduced as **mandatory** course as per **TANSCH**E requirements.
- Three Internships (**1credit each**) are introduced of which **Internship–I (at the II Semester vacation)** is made **mandatory** For every student of UG programme to enhance the employability and entrepreneurship skills.
- A 30 hour **Course** titled “**Capacity Building for Enhancing Professional Skills**” (15 hours for the Professional Placement by the Union and 15 hours for Career Guidance Workshop by the respective Departments) has been introduced as a **mandatory** course to help the students acquire professional competency.



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## BSc., Nutrition and Dietetics CBCS–OBE-LOCF Curriculum Structure (For students admitted from 2024 onwards)

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOTAL
I	I	Language-I		Course-I	6	3	EXT	25	75	100
	II	English-I		Course-I	6	3	EXT	25	75	100
	III	Core Course-I		Food Science	7	6	EXT	25	75	100
	III	Core Practical-I		Practical-I:Food Science And Macronutrients	3	-	INT	-	-	-
	III	First Allied Course-I		Basic Chemistry	4	3	EXT	25	75	100
	III	First Allied Practical		Practical-I:Basic Chemistry And Human Physiology	2	-	INT	-	-	-
	IV	VBE		Value Based Education	2	2	EXT	25	75	100
TOTAL					30	17				500

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOTAL
<b>II</b>	I	Language-II		Course-II	6	3	EXT	25	75	100
	II	English-II		Course-II	6	3	EXT	25	75	100
	III	Core Course-II		Macronutrients	7	6	EXT	25	75	100
	III	Core Practical-I		Practical-I:Food Science And Macronutrients	3	4	INT	40	60	100
	III	First Allied Course- II		Human Physiology	4	3	EXT	25	75	100
	III	First Allied Practical		Practical-I: Basic Chemistry And Human Physiology	2	3	INT	40	60	100
	IV	EVS		Environmental Studies	2	2	EXT	25	75	100
	<b>TOTAL</b>				<b>30</b>	<b>24</b>				<b>700</b>
		Extra Credit Course		Communicative and Functional English offered by Department of English <b>(MANDATORY)</b>	2	2	INT	100	-	100

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOTAL
III	I	Language-III		Course-III	6	3	EXT	25	75	100
	II	English-III		Course-III	6	3	EXT	25	75	100
	III	Core Course-III		Micronutrients	6	6	EXT	25	75	100
	III	Core Practical-II		Practical-II: Micronutrients And Food Preservation	2	-	INT	-	-	-
	III	Second Allied Course-I		Food Microbiology	4	3	EXT	25	75	100
	III	Second Allied Practical		Practical-II: Food Microbiology And General Biochemistry	2	-	INT	-	-	-
	IV	NME-I*		Offered by other Departments	2	2	EXT	25	75	100
	IV	SBE-I		Basics of Bakery	2	2	EXT	25	75	100
	<b>TOTAL</b>				<b>30</b>	<b>19</b>				<b>600</b>
		EXTRA CREDIT COURSE		<b>Internship-I</b> -(II Semester vacation) Bakery Internship <b>Online/Offline–Certificate, Report &amp; Photo (MANDATORY)</b>	-	1	INT	-	-	100
		EXTRA CREDIT COURSE		Community outreach activity (II Semester vacation– <b>Report, Photo &amp; Feedback) (OPTIONAL)</b>	-	1	INT	-	-	100

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOTAL	
IV	I	Language-IV		Course-IV	6	3	EXT	25	75	100	
	II	English-IV		Course-IV	6	3	EXT	25	75	100	
	III	Core Course-IV		Food Preservation	6	6	EXT	25	75	100	
	III	Core Practical-II		Practical-II: Micronutrients And Food Preservation	2	4	INT	40	60	100	
	III	Second Allied Course-II		General Biochemistry	4	3	EXT	25	75	100	
	III	Second Allied Practical		Practical-II: Food Microbiology And General Biochemistry	2	3	INT	40	60	100	
	IV	NME-II*		Offered By Other Departments	2	2	EXT	25	75	100	
	IV	SBE-II		Basic Food Biotechnology and Nanotechnology	2	2	EXT	25	75	100	
	TOTAL					30	26				800
		EXTRA CREDIT COURSE		Certificate Course (IKS)– Offered by other Departments (beyond class hours) (MANDATORY) Historical Perspectives of Indian Foods	2	2	INT	25	75	100	
			Office Automation (MANDATORY)	2	2	INT	25	75	100		
			Internship-II (III Semester vacation)Online/Offline- Certificate, Report & Photo (OPTIONAL) Food Preservation Internship	-	1	INT	-	-	100		
*Offered by the Department to the students of other disciplines											

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOTAL
V	III	Core Course-V		Nutrition Through Life Cycle	5	5	EXT	25	75	100
	III	Core Course-VI		Food Processing and Packaging	5	5	EXT	25	75	100
	III	Core Course-VII		Functional Foods and Nutrigenomics	5	5	EXT	25	75	100
	III	Core Practical-III		Practical-III:Nutrition Through Life Cycle And Food Processing and Packaging	6	4	INT	40	60	100
	III	MBE-I		Hospitality Industry and Management	5	4	EXT	25	75	100
	IV	SBE-III		Palliative Care	2	2	EXT	25	75	100
	IV	SSD		Soft Skill Development	2	2	INT	25	75	100
				<b>TOTAL</b>	<b>30</b>	<b>27</b>				<b>700</b>
		EXTRA CREDIT COURSE		Value Added Course– <b>Offered to the same Department (beyond Class hours) (MANDATORY)</b> Sports Nutrition	2	2	INT	25	75	100
				Web Designing <b>(MANDATORY)</b>	2	2	INT	25	75	100
				Online Course (MOOC/Swayam/ NPTEL)- <b>Before V Semester (OPTIONAL)</b>	-	2	INT	-	-	100

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOTAL
VI	III	Core Course-VIII		Dietetics	5	5	EXT	25	75	100
	III	Core Course-IX		Quantity Food Management	5	5	EXT	25	75	100
	III	Core Practical-IV		Practical-IV:Dietetics And Quantity Food Management	6	4	INT	40	60	100
	III	MBE-II		Food Quality Control	5	4	EXT	25	75	100
	III	MBE-III		Community Nutrition	5	4	EXT	25	75	100
	III	Project		Group Project	3	3	EXT	20	80	100
	V	GS		Gender Studies	1	1	INT	25	75	100
	V	Extension		Extension Activities (NSS/NCC/YRC/Sports and Exnora)	-	1	INT	-	-	100
	<b>TOTAL</b>				<b>30</b>	<b>27</b>				<b>800</b>
				<b>GRAND TOTAL</b>	<b>180</b>	<b>140</b>				<b>4100</b>
		EXTRA CREDIT COURSE		<b>Internship-III(VI Semester)-Dietary Internship Both Online/Offline (MANDATORY)</b>	-	1	INT	-	-	100
				Capacity Building for Enhancing Professional Skills - <b>Offered by the Department (MANDATORY)</b>	2	2	INT	-	-	100
				Internet Concepts <b>(MANDATORY)</b>	2	2	INT	25	75	100